



RAW BAR

OYSTERS

daily selection of oysters
smoked cocktail sauce, mignonette, lemon
half dozen **18** /dozen **33**

LITTLENECK CLAMS

smoked cocktail sauce, mignonette, lemon
half dozen **9** /dozen **16**

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

DAILY CRUDO

daily chilled selection
12

CEVICHE

guacamole, plantain chips
15

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
MP

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
snow crab claws (3), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
snow crab claws (7), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

SOUP & SALAD

DAILY SOUP

chef's daily creation
10

WEDGE SALAD

bacon, tomatoes, pickled onion, blue cheese crumbles,
buttermilk ranch dressing
14

LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana padano
12

POACHED PEAR SALAD

mixed greens, candied pecans, blue cheese,
raisin walnut baguette
15

STARTERS

STEAK SATAY

chimichurri sauce
15

SHRIMP TOAST & PORK BELLY

shrimp layered pullman bread, slow-cooked pork belly,
house made kimchi, citrus mostarda
17

CRABCAKE

jumbo lump crabmeat, tartar sauce, petite salad
21

24 MONTH AGED PROSCIUTTO

ricotta, blackberries, honey, crostini
14

PRIME ANGUS CARPACCIO

arugula, shaved parmigiano reggiano,
capers, pickled onion, grilled baguette
18

BUTTERMILK FRIED OYSTERS

cornmeal batter, tartar sauce, pickles
16

VEGETABLE TEMPURA

tempura battered, chef's selection of
local vegetables, chili ponzu sauce
12

SEARED SCALLOPS

potato chorizo red pepper foam,
roasted fennel, spicy micro greens
20

CLAMS CASINO

bacon, peppers, red onions, parsley garlic butter, panko
15

CARROT RICOTTA RAVIOLI

sorrel cream sauce, herb breadcrumbs,
garnish of ramp pesto
12/22

FOR A LIMITED TIME ONLY

Treat yourself to an incredible dining experience that sizzles with savings when you choose J. Hollinger's new Taste of Spring prix-fixe menu.

Featuring seasonal ingredients from local farmers, watermen, and purveyors, we invite you to indulge in our **two-course menu for \$32 per person** or the **three-course experience for \$40**. Ask your Server for more details.

WATERMAN'S CATCH

PAN-ROASTED FAROE ISLAND SALMON

citrus wild rice, asparagus, crispy Virginia ham chip, sorrel cream sauce, garnish of ramp pesto

28

HOLLINGER'S WATERMAN'S STEW

rockfish, clams, baby scallops, mussels, jumbo lump crab, tomato-old bay broth, crostini, garnished with a jumbo shrimp

35

CHESAPEAKE BAY LINE CAUGHT ROCKFISH

chesapeake bay line caught rockfish, sautéed swiss chard and mushrooms, cauliflower red pepper purée, spicy spinach coulis

32

CRAB CAKE ENTREE

Jumbo lump crabmeat, tartar sauce, petite salad, house cut fries

48

CHOPHOUSE

Our steak selection features the finest cuts of Angus beef.

CLASSIC STEAK FRITES

8 oz. grilled butcher's cut, garlic-parsley butter, french fries, mixed greens

35

TENDERLOIN FILET

6 oz. filet, creamed spinach, potato gruyère croquette, au poivre sauce

45

12 OZ. ANGUS PRIME NY STRIP

red onion, green beans, chimichurri sauce, grilled pumpkin

48

PORTERHOUSE

herb-rubbed 24 oz. t-bone steak, potato gruyere croquette, herb butter

68

GRILLED RACK OF LAMB

herb-marinated lamb, root vegetable gratin, swiss chard, rosemary-lamb sauce

43

32 OZ. COWBOY RIBEYE

chef's special
bone-in chop, sweet potato and swiss chard puree bok choy, red pepper, green beans

125

CHEF SELECTIONS

MUSSELS AND CLAMS WITH LINGUINI

lamb sausage, white wine, butter, garlic & chives

15/27

CHOPHOUSE BURGER

8 oz. short rib/brisket blend, bacon, cheddar, LTO, pickles, chophouse sauce, brioche bun, french fries

22

ROASTED STATLER CHICKEN BREAST

green beans, baby carrots, spring onions, cranberry beans, au jus

26

BRAISED LAMB OSSO BUCCO

pearl onions, baby carrots, oyster mushrooms, over creamy chive polenta

38

ROHAN DUCK CONFIT

sweet potato puree, spicy green salad, toasted almonds, cherry balsamic compote

28

BRAISED PORK SHANK

creamy polenta, fresh herbs, roasted carrots, brussels sprouts, roasted vegetable jus

32

ENTREES FOR TWO

TOMAHAWK FOR TWO

32 oz. bone-in ribeye, mixed green salad, french fries, seasonal vegetables // 160

WHOLE BRANZINO & GULF SHRIMP FOR TWO

mediterranean herb salad, yukon gold potato puree, salsa verde // 90

SIDES

MAC & CHEESE

three cheese blend, breadcrumbs

9

SEASONAL VEGETABLES

8

ROOT VEGETABLE GRATIN

8

WHIPPED POTATOES

baby potatoes, cream, chives

7

FRENCH FRIES | espelette mayo

7

RUSTIC BAGUETTE | roasted shallot butter

4

add-ons (available with all items)

POACHED CRAB

12

LOBSTER

MP

GRILLED JUMBO SHRIMP

15

CRABCAKE

20